

Alland & Robert continues to respond to growing “clean label” market demand with Syndeo® range

Alland & Robert, an international leader in Acacia Gum, is launching the innovative Syndeo® range. The range is based on a blend of natural and vegetal hydrocolloids that can be used as a functional additive in food and drinks, including dairy-free beverages. With over 130 years of expertise and cutting-edge research on natural plant exudates, Alland & Robert’s new Syndeo® range will bring stabilizing and texturing properties to a wide range of food and beverage applications. Alland & Robert will be present at the IFT trade show in Las Vegas as of June 26th on the booth of their exclusive American distributor FARBEST BRANDS.

Multi-functional, efficient and natural

With the popularity of clean label products and natural foods showing no signs of waning, food and beverage manufacturers are keen to leverage food ingredients which can meet consumers’ demands for an ethical, healthy and tasty product.

The Syndeo® range meets all of these requirements offering multiple benefits for both manufacturers and consumers:

- 100% natural and GMO-free.
- Mouthfeel improver and enhances moisture retention
- A soluble fiber with no additives, preservative or allergens.
- A stabilizing, thickening and emulsifying agent that brings high viscosity and is efficient at very low dosage (<1%)
- An excellent resistance to micro-waves, freeze and thaw
- No sugar content so can be used in no-added sugar or sugar-free recipes

The Syndeo® range will bring texture and stabilization to a wide range of food & beverages, including salad dressings, prepared meals, fillings, dietary products, desserts and ice creams.

Syndeo®: the perfect solution for dairy-free beverages

With the rise of specific and specialist diets all over the world (vegan, paleo, gluten-free...), the market for dairy-free beverages, in particular, is growing rapidly with soy, nut and rice-based alternatives now widely available. These drinks, however, must also meet consumers’ expectations for texture, sensory experience and clean label requirements.

Thanks to Alland & Robert’s extensive R&D, the new Syndeo® range ticks all of these boxes. It acts as an effective stabilizer and brings texture and mouthfeel improvement to vegetable-based milk substitutes. It also provides excellent suspending properties which are essential for dairy-free beverages to ensure optimum taste.

To find out more about Syndeo®, visit Alland & Robert at IFT17 on the stand of their US distributor FARBEST BRANDS, booth n° 1423.

About Alland & Robert

Created in 1884, Alland & Robert is a family company based in Normandy, France. The company is an international leader on the acacia gum market, an entirely natural additive or ingredient mainly used in the agri-food industry, the pharmaceutical company and the cosmetics. In 2016, Alland & Robert generated a turnover of 40 million euros, of which 86% globally in 69 countries through 37 distributors. The society tripled its turnover in 10 years, and pursued its progression to increase its capacities (about 15 million euros in 10 years). The company employs 70 people on 3 sites in France: 2 factories located in the departments of the Eure, in Port-Mort and Saint-Aubin-sur-Gaillon, and its Parisian site where are based the company's leading and commercial teams.

For more information: www.allandrobert.com

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